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How to cook ribs in orion cooker

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Looking for Kansas City Style baby back ribs that are tender? Lizzie Powell from Atlanta shared her experience with the Orion Cooker, finding it difficult to achieve fall-off-the-bone results despite its fast cooking time and easy smoke control. She questions whether reducing charcoal usage or increasing cooking time can lead to a more tender outcome without disrupting the cooking process. Get ready to savor the most tender and flavorful ribs ever! To achieve this, simply refrigerate your ribs overnight to allow the seasonings to penetrate deep into the meat. Once you're ready to cook, place the ribs on the rib-holders and lower them into the Orion Cooker. Add the charcoal, light it up, and let the magic happen. In just over an hour, you'll be treated to a rack of ribs that's simply divine! The key is to apply Lawry's Seasoning evenly on all sides, followed by a sprinkle of garlic powder and a generous dusting of fresh black pepper. Don't forget to place the drip pan at the bottom of the cooker and the cooking grate in the middle. Once you've got everything set up, add the charcoal to both upper and lower rings, light it, and let it simmer for about 1.5 hours or until it reaches your desired level of doneness. Remember, cooking time will vary depending on how rare you like your meat – just around 12-15 minutes per pound! With this simple recipe, you'll be enjoying moist, flavorful ribs in no time!